

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**VEGAN MEATBALL**

**(Vegan Meatball from Moringa Leaf,  
Breadfruit And Breadfruit Skin)**



**BY**

**FELICIA ANGELICA SIETO**

**2074130010078**

**STUDY OF CULINARY ART  
OTTIMMO INTERNATIONAL  
MASTERGOURMET ACADEMY**

**SURABAYA**

**2022**

## PLAGIARISM STATEMENT

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Surabaya, 6 October 2022



Felicia Angelica Sieto

**APPROVAL 1**

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT PROJECT**

Name : Felicia Angelica Sieto  
Place, Date of Birth : Denpasar, 12 November 2002  
NIM : 2074130010078  
Study Program : D3 Seni Kuliner  
T I T L E : Vegan meatball (vegan meatball made from  
moringaleaf, breadfruit and breadfruit skin)

**This paper is approved by:**

Head of Culinary Arts Study Program

Date: November 23<sup>rd</sup> 2022



Hilda Tjahjani I., S.E., Ak., C.A., M.M.

NIP. 19691029 2002 072

Advisor,

Date: November 23<sup>rd</sup> 2022



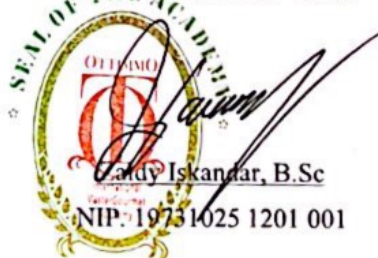
Arya Putra Sundjaja, S.E.

NIP. 198010171703001

Director of

Akademi Kuliner dan Patiseri OTTIMMO Internasional

Date: November 23<sup>rd</sup> 2022



## APPROVAL 2

### MEATBALL VEGAN

(Vegan meatball from moringa leaf, breadfruit and breadfruit skin)

Culinary Innovation and New Product Development  
report by:

**Felicia Angelica Sieto**

**2074130010078**

This report is already presented and pass the  
exam on:

November 10<sup>th</sup> 2022

Examiners:

Examiner 1 : Arya Putra Sundjaja, S.E

  
.....

Examiner 2 : Dahlia Elianarni, S.T.P., M.Sc.

  
.....

Examiner 3 : Heni Adhianata, S.T.P., M.Sc.

  
.....

## PREFACE

Praise and gratitude for the presence of God, because I was able to complete Research and Development on time. Thank you, Lord, for all the abundance of favors and mercy that you have given to your servant who is full of shortcomings.

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Surabaya, 2 October 2022



Felicia Angelica Sieto

## EXECUTIVE SUMMARY

Bakso or meatball is a type of meat ball commonly found in Indonesian cuisine. Meatballs are generally made from a mixture of ground beef and tapioca flour. But vegan people cannot enjoy traditional meatball because it made from ground beef.

Vegan meatball is made from moringa leaf that contains calcium, iron and potassium, breadfruit that high on starch and breadfruit skin contain omega-3 and omega-6 fatty acids, and the broth made from mushroom stock

This vegan and high nutrient meatball will be packaged in a plastic container. Each container contains 5 meatball and will be sold for Rp.20,000.

**Keyword:** *Meatball, Vegan, Bakso.*

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